

# Scallop Shell Pies



**Serves 6**  
**Starter**

**Prep 20 mins**  
**+ 30 mins chilling**

**Cooking 35 mins**

**Easy**

## Ingredients

35g unsalted butter  
1 leek, white only, finely chopped  
1 carrot, medium, finely shredded  
1 clove garlic, bashed (optional)  
thyme a few sprigs, leaves picked  
150ml white wine  
150ml double cream  
12 scallops, cleaned, roe removed and 6 shells reserved  
320g ready-made puff pastry sheet, + flour for dusting  
1 egg, beaten  
4 tbsp rock salt or crumpled aluminium foil

1. Heat the butter in a pan and gently cook the leek with a pinch of salt for 10 minutes until soft. Add the carrot, garlic and thyme, and cook for another 2 minutes. Pour in the wine and reduce to a 1/3. Add the cream and bubble until thick. Season, remove the garlic clove (if using), and cool.
2. Cut each scallop in half horizontally and divide between the 4 shells. Spoon over some of the sauce.
3. Roll out the puff pastry on a lightly floured work surface to the thickness of a £1 coin. Cut roughly to cover each shell, drape over & trim neatly to fit. Press at the edges to seal tightly. Use the back of a knife to gently make long marks along the pastry, imitating a scallop shell. Brush with beaten egg and chill for 30 minutes.
4. Heat the oven to 200C/fan 180C/gas 6. Put 4 piles of rock salt or crumpled foil onto a baking tray & nestle a filled scallop shell into each – this will stop them from toppling in the oven. Brush the shells with more beaten egg then put into the oven for 20 minutes until the pastry is risen and golden.